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(54) Title: METHOD FOR THE PREPARATION OF PREPARATION OF FERMENTED DRY OR SEMI-DRIED MEAT PROD-
UCTS, WITH PARTIAL SUBSTITUTION OF THE ANIMAL FAT AND DIRECT INCORPORATION OF OLIVE OIL

(57) Abstract: Method for the preparation of fermented dry or semi-dried meat products, with partial substitution of the animal fat and direct incorporation of olive oil Method for the preparation fermented dry or semi-dried meat products, with direct incorporation of olive oil. The said method includes the following phases: (a) mixing of the meat with cultures, sugars, preservatives and auxiliary salts, (b) admixture of olive oil and fat, (c) mixing until the desirable meat - fat grain is achieved, (d) stuffing of the meat paste in casings, (e) fermenting of the product in a chamber with relative humidity 95-80 % and temperature of 25-20 °C, (f) dehydration in a chamber 10 with relative humidity 80-75 % and temperature 12-17 °C. For the partial fermenting process products, the stages (e) and (f) are modified as follows: (e') fermenting of the product in a chamber with relative humidity 75-60 % and temperature of 25-30°C for 24-30 hours, (f') heating of the product up to core temperature of 55°C and dehydration with relative humidity 75-80 % and temperature of 12-17°C. The fermented dry and semi-dried meat products with direct incorporation of olive oil, which are produced according to this method, have excellent stability from a structure point of view (consistency) and keep the physical and chemical characteristics of the olive oil.

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